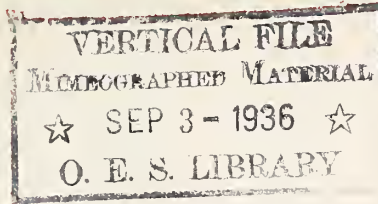


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31 24
No. 89



July 31, 1936.

VARIATIONS IN COLOR

AND FLAVOR OF JELLIES

For both variety and economy in home jelly-making, fruits may often be used in combination to good advantage. Quince and cranberry juice together make a bright-red jelly. Crabapple and grape jelly is another good mixture. Because apple juice is rich in jellying power but mild in taste, it blends well with many different fruits and will take on other flavors. Fruits that make well-liked combinations with apple are such distinctive-flavored varieties as quince, blackberry, cranberry, or even grape.

For mint jelly, light-colored apples with no red tint will take on an attractive pale-green tint by the addition of a small amount of green vegetable coloring. Either peppermint extract or oil of peppermint will give the flavor. The disadvantage of using fresh mint leaves is that they tend to darken in storage and spoil the color of the jelly. An old-fashioned flavoring for apple jelly is geranium. Wash leaves of either rose or pineapple geranium and crush one leaf in each glass as it is filled with the hot jelly.

For variety in color as well as flavor, use different varieties of apples. Northern Spy apples and lemon juice will give a clear amber jelly. Blackberry and red-apple juice will give a dark-red jelly. Apple and cranberry juice together make an attractive deep-pink jelly. Jelly made from Greenings may also have a pink color if Flame Tokay grapes are combined with the apples.

